

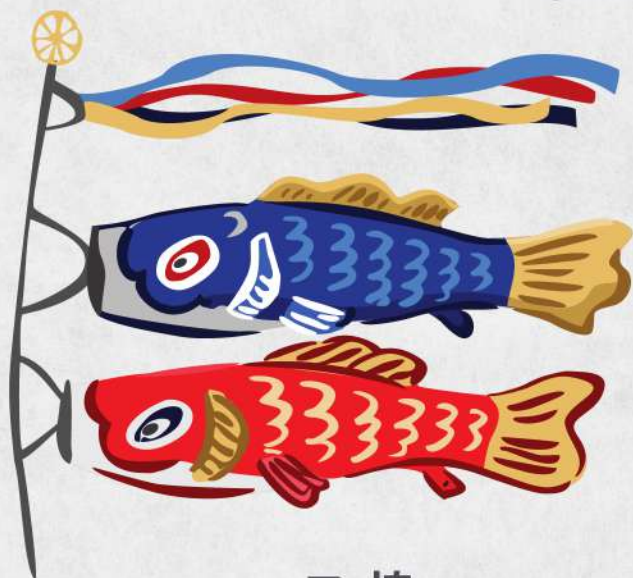


BY J.C. CHENG

秋分 - 金

Whole Real Food, Allium & Gluten-Free

SEASONAL OMAKASE \$168+PAX



无麸质饮食
素食套餐

植物性 & グルテン
フリーのヘルシー
おまかせ

ホールフード・
プラントベース

3 GRANNY TSUKEMONO

asazuke, yuzu daikon, vegan kimchi

PRAWN COCKTAIL

shiso espuma, negitoro, tonburi

6 SEASONAL HASSUN

bacon enoki
beet ravioli
takoyaki
Jellyfish salad
mentaiko tamagoyaki
chawanmushi

3 NIGIRI

Chutoro, Anago, Tobiko

AWABI OKAYU

Abalone, homemade dashi, tsukemono

2 DESSERT

Soy, Nuts, Gluten-Free Vegan Chocolate Cake
Sorbet / Vegan Bird's Nest

Clean Diet & Temple Food

No oil, sugar, or salt added—just pure clean whole plant goodness. Joyce uses house-made Wakamama vegan dashi, shoyu koji, miso, and amazake with Back 2 Basic techniques to bring out real natural flavour.

Seasonal Menu change seasonal every 2-3months and freshly picked.

We don't mimic meat—Joyce makes plants FUN and delicious! Hoping to inspire guests shift to a sustainable lifestyle, so our next gen can enjoy blue skies and white clouds !

+\$68/pax with 5 Artisan Sake Pairing
+\$48/pax for 3 NOLO Pairing



白露 - 火

Whole Real Food, Allium & Gluten-Free

NOVEL PREMIUM OMAKASE \$208+PAX

ホールフード・
プラントベース



植物性 & グルテン
フリーのヘルシー
おまかせ
素食套餐
无麸质饮食

Clean Diet & Temple Food

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5 GRANNYTSUKEMONO

yuzu daikon, asazuke, amazuke, vegan kimchi, kojizuke

UNI & PRAWN COCKTAIL

uni, shiso espuma cream, negitoro, tonburi

8 TORIYAKI & SEASONAL

bacon enoki
beet ravioli
takoyaki
jellyfish salad
mentaiko tamagoyaki
shark fin chawanmushi
jeju black pork belly
mosiac vegetables roulade

3 PREMIUM + 1 HANDROLL

Otoro, Chilli Crab, Sea Urchin, Waka Roll

AWABI OKAYU

Abalone, homemade dashi, tsukemono

3 DESSERTS

artisan chocolate
sorbet
nuts, soy & gluten-free chocolate cake
monthly specials

+\$68/pax with 5 Artisan Sake Pairing
+\$48/pax for 3 NOLO Pairing



大暑 TEISHOKU SET LUNCH

Plant-Based, Allium & Gluten-Free

ホールフード・
プラントベース

\$88+PAX

GRANNY TSUKEMONO

kasuzuke, asazuke, su rekon

TEISHOKU

5-7 seasonal traditional dishes

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OCHAZUKE / OKAYU

pickled ume, homemade vegan dashi

2 SEASONAL DESSERTS

handmade chocolate
monthly specials

植物性おまかせ
グルテンフリーダ
イエット

无麸质饮食
疏食套餐

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+\$48/pax for 3 NOLO Pairing